



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Ivy Inc
Buffet City
8617 W Brown Deer Rd
Milwaukee, WI

5/13/2011

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-302.11	In the walk in cooler raw chicken is stored above raw beef and hard boiled eggs. To prevent cross-contamination do not store raw chicken above ready to eat food or above raw beef, seafood, or pork.	5/27/2011
3-501.16	The following items are not properly held cold: 1. Five cartons of eggs are out at room temperature. 2. Raw fish is being prepped at 69F. 3. Egg rolls in the walk in cooler are at 49F. 4. On the Bar-B-Q line, raw chicken is at 47F. 5. On the Bar-B-Q line, raw beef is at 47F. Potentially hazardous food must be held cold at 41 degrees or below.	5/27/2011
3-501.17	Soup, crab salad, and hard boiled eggs are not date marked in the walk in cooler. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	5/27/2011



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6-501.18

Two handwash sinks in the kitchen are dirty and have food debris in them.
Keep handwashing sinks (including the handles) clean and ensure they are
not used for any other purpose.

5/27/2011

Notes:

1. The weather strip is failing at the two back doors. This should be repaired or replaced to code using approved materials to ensure there is no entry for pests.
2. There are boxes of food items on the floor in the kitchen and walk in freezer. All food items must be stored 6 inches from the ground. It is recommended to add additional shelving or adjust product orders to accommodate storage space.
3. There is a leak in the sanitize compartment of the 4 compartment sink at the drain. This should be repaired to prevent water accumulation.

CFH: Chen Qiyin Exp: 09-18-11

On 5/13/2011, I served these orders upon Ivy Inc by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature